

S A L A D S

Pit Master BBQ Salad 10.00

Romaine lettuce, Cheddar-Jack Cheese, Tomatoes, & Roasted Corn Relish with Ranch and BBQ sauce. Choice of Chicken or Pork.

Smoked Chicken Cobb Salad 11.95

Bacon, Avocado, Cheddar Cheese, Egg, Tomatoes, with Homemade Ranch Dressing

Citrus Marinated Grilled Shrimp Salad 11.95

Sliced Oranges, Avocado, Red Onion, Crispy Sweet Potato Strings, Lime-Cilantro Vinaigrette

Romaine Salad Small 4.50 / Large 6.75

Grated Asiago Cheese, Garlic Croutons & Classic Caesar Dressing

Wedge of Iceberg Small 4.50 / Large 6.75

Diced Tomatoes, Applewood Bacon, & Bleu Cheese Dressing

Field Greens Small 4.50 / Large 6.75

Cucumbers, Diced tomatoes, Feta Cheese, Red Onions & Lemon-Oregano Dressing

-Add Smoked Chicken, Pulled Pork, or Turkey 4.50

-Add Brisket, Burnt Ends, or Grilled Salmon 5.50

S O U P S

Cup...3.00 / Bowl...5.00

- Chicken & Sausage Gumbo

- Brunswick Stew

- White Chicken Chili

T R I M M I N G S

2.25 / EACH

- French Fries
- Corn Pudding
- Cheese Grits
- Baked Beans
- Mashed Potatoes
- Cole Slaw
- Collard Greens
- Mixed Grilled Veggies
- Macaroni & Cheese
- Mashed Sweet Potatoes

K I D S M E N U

KIDS 12 & UNDER. Includes one side item and a soft drink. Milk is an additional \$1.

Chicken Tenders 4.50

Grilled Cheese Sandwich 4.00

Grilled Hot Dog 4.50

Fluffemutter® Sandwich 4.50

Slow n' Low Pork "Slider" 5.00

Junior Ribs 6.00

S T A R T E R S

Fried Pickles 5.00

Sriracha-based Dipping Sauce

Homemade Pimento Cheese 5.00

Wood Grilled Flat Bread, Saltines, & Celery Sticks

Smokejack Queso Dip 5.95

Pulled Pork, Smokey Chipotles, Homemade Tortilla Chips

Pork Nachos 7.50

with Homemade Salsa & Cilantro Sour Cream

Wood Grilled Chicken Thighs 7.95

Orange Habanero Sauce, Bleu Cheese Dressing & Cole Slaw

Smoked Pork Quesadilla 7.95

Roasted Chilies, Cilantro Sour Cream & Smoked Tomato Salsa

Chicken, Gouda, Mushroom Quesadilla 7.95

Ancho Chili Cream & Charred Corn Relish

Ribbies 8.00

Rib Tips Smoked and Sauced (Mild, Medium, or Hot)

Gone Fishin' Tacos 8.50

Blackened Catfish, Slaw, Mango Mayo

T H E W O O D G R I L L

Chef's Daily Feature 9.95

Ask your Server for Details

PORK-ZILLA Sandwich 9.95

10oz. of Pulled Pork, Homemade Slaw, Pickle Relish

North Georgia Rainbow Trout 15.75

Sweet Corn Pudding, Green Beans & Pecan Brown Butter

BBQ Glazed Salmon 17.75

Mashed Potatoes & Hickory Grilled Vegetables

Meyer Ranch Hanger Steak 17.75

French Fries & Homemade Worcestershire Sauce

Bacon Wrapped Shrimp Skewers 17.75

Stone Ground Cheese Grits & Pasilla BBQ Sauce

Hickory Smoked Ribeye 18.75

Mashed Potatoes & Vidalia Onion Rings

Home-style Vegetable Plate 8.50

Any Four (4) Trimmings

F R O M T H E P I T :

INCLUDES 2 TRIMMINGS

Low and Slow Pulled Pork Shoulder 12.75

with Carolina Mustard Sauce

Smoked and Roasted Half Chicken 12.75

with KC-Style BBQ Sauce

Chicken and Ribs 14.50

1/3 rack of Pork Ribs & 1/4 Roasted Chicken

14 Hour Beef Brisket 16.75

with Pasilla Chili BBQ Sauce

Burnt Ends (Charred Brisket Chunks) 16.75

Kansas City Style

Yabba Dabba "Q" 1-Bone - 15.95 / 2nd Bone - add 5.00

Beef Short Rib w/ KC-Style BBQ Sauce

Pork Spare Ribs Half Rack - 14.95 / Full Rack - 19.95

Kansas City (Wet) or Memphis Style (Dry)

Baby Back Ribs Half Rack - 15.95 / Full Rack - 20.95

Kansas City (Wet) or Memphis Style (Dry)

MojoSMOKE Combo (Choose 3) 17.75

Pulled Pork - Roasted Chicken - Beef Brisket - Burnt Ends

MojoBONES Combo 24.50

Kansas City Style Pork Ribs, Memphis-Style Pork Ribs, Beef Short Rib